

Local cuisine, global appeal

Traditional Swiss recipes revisited by Mövenpick to entice the modern palate, marrying tradition with culinary innovation. Savour these classic dishes, always cooked to perfection, in our restaurants worldwide.

Beef Tartare

One of Mövenpick's greatest culinary successes, perfected by our chefs over time, steak tartare is true classic, not only in Switzerland, worldwide.

Riz Casimir

Curry and tropical fruit flavours suggest an exotic origin, yet Riz Casimir was invented in the Mövenpick kitchen by our founder, the legendary Ueli Prager. It has been served in our restaurants since 1952!

Sliced Veal Zurich Style

Succulent veal in a mouth-watering cream and mushroom sauce, served with a traditional crispy Rösti, a quintessential Swiss dish popular at Mövenpick restaurants the world over.

Swiss Carrot Cake

A modern take on the traditional Swiss 'Rüebli Chueche', our contemporary gluten-free carrot cake is light to bite, but big on flavour and topped with a smooth and velvety cream cheese glaze.

Beef Tartare (g / l)

Mild, medium or spicy | brioche toast and butter
Refined with Cognac, Calvados or Whiskey

small portion 29
regular portion 35
+ CHF 4

Riz Casimir (g / l)

Veal | mild curry sauce | jasmine rice | exotic fruits | Sambal Oelek | prawn crackers

39

Sliced Veal Zurich Style (g / l)

Veal | mushrooms | cream sauce | Butter Rösti

small portion 32
regular portion 39

Swiss Carrot Cake (l)

Gluten-free carrot cake | cream cheese glaze | candied carrots

9

Tartare Creations

Beef tartare Mediterranean (g / sf / sl / e)	37
Tapas ciabatta olive oil	
Beef tartare Café de Paris (g / f / s / l / sf / t / z / k)	39
Café de Paris butter French fries	
Beef tartare Belper Knolle (g / f / s / l / sf / t / z / k)	37
Belper Knolle cheese	
Beef tartare Burrata (g / f / s / l / sf / t / z / k)	37
Tomato basil burrata	

Soups and salads

Antipasti buffet

Please help yourself to our sumptuous antipasti buffet. The rich and healthy leaf and vegetable salads as well as our antipasti are perfect as a starter, a quick snack or a full meal.

small plate 15

large plate 19

Caesar Salad (g / l) 16

Romaine lettuce | garlic-anchovy dressing | bacon | brioche croutons | cracker
with fried chicken breast

+10

Tomato Soup (g / l) 9

Tomato soup | whipped cream | basil | mozzarella

Pumpkin curry soup (g / l / sl) 9

Hokkaido pumpkin | curry | pumpkin oil | pumpkin seeds

Main courses

Pumpkin Lasagne (vegetarian / l / g / s*) Pumpkin Roquefort cheese tomato sauce	23
Vegan lentil bowl (vegan / g / s / sl / sf *) Lentils vegan beef	23
Salmon (g / l) Scottish Salmon parsley crust apple-horseradish sauce pink pepper potato and beetroot balls	32
Mille Feuille of chicken (g / l / sl / st *) Chicken potato-herb crème red wine sauce seasonal vegetables	26
Zunftbratwurst (g / l) Local traditional grilled sausage with onion jus and Rösti	27
Cordon bleu (g / l) Breaded escalope of beer pork ham Gruyère cheese crumbs crust French fries	33
Wienerschnitzel (g / l) Breaded veal escalope French fries cranberry relish	43
Tournedos (g / l) Grilled filet steak of Swiss beef vegetables French fries herbal butter	49

The Club Sandwich (g / l) 28

Toast | chicken breast | bacon | iceberg lettuce | tomato | French fries

The Breakfast Club Sandwich (g / l) 29

Toast | chicken breast | bacon | fried egg | iceberg lettuce | Tomato | French fries

Gruyère Burger (g / l) 33

100% beef (well done) | Sesame-Bun | Gruyère cheese | bacon | fried egg | French fries | Mövenpick Burger Sauce



Declaration of Allergenic ingredients

Gluten	g
Shellfish	kt
Eggs	e
Fish	f
Peanuts	en
Soy	s
Lactose	l
Peel fruits	hs
Celery	sl
Mustard	sf
Sesame	sm
Sulfites	st
Lupins	ln
Molluscs	wt
Tomatoes	t
Onions	z
Garlic	k
Citruses	zf

ORIGIN OF PRODUCTS

BEEF	SWITZERLAND
VEAL	SWITZERLAND
PORK	SWITZERLAND
CHICKEN	SWITZERLAND
QUAIL	FRANCE
SALMON	SCOTLAND / BREEDING
ANCHOVY	PACIFIC / WILD CATCH
SEA BASS	TURKEY / BREEDING

*This meat may have been produced with hormonal and non-hormonal enhancers such as antibiotics.